

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 08/16/16 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Date: 08/17/16 **Time:** 07:40
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES081716-0136

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1420	9-14	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1421	9-4	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1422	9-4	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1423	9-4	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1424	9-8	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1425	9-2	1/2 Gallon	Skim Baking BM	Not Found		<1 EHSCC/g				
1426	9-16	Quart	Whole BM	Not Found		<1 EHSCC/g				
1427		100 mL	Past Crm Bag-n-Box 43*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1428		100 mL	In Plant Raw #3 37*		Not Found		44000 PAC/ml			
1429		100 mL	In Plant Raw #6 35*		Not Found		87000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 08/17/16 **Time:** 08:00
Temperature when Analyzed: 3.0 °C
Comment:
Approved By: Susan Beasley



PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow